

LA RAMBLA

BY CATALUNYA

FIESTA UNDER THE FIREWORKS | RAFA'S TASTING MENU SET FOR 2

1,800 + 10%

*"I want to take you
on a culinary journey through Spain."*

- CHEF RAFA GIL

APERITIVO

GF Spherical Olive 2013
We started it back in 2013 & it's back!

Pa Amb Tomàquet | Boquerones *Catalunya*
Toasted cristal bread, fresh tomatoes & olive oil topped with boquerones

GF Yellowtail Crudo
Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

RESERVADO Jamón Ibérico *Supplement + 120*
"Gran Reserva" 100% Bellota. 60 months cured, hand cut Iberico ham is a must-try!

PARA PICAR

GF Jamón Ibérico Croquetas
Put a Spaniard to the test & decide whose croquetas are the best!

GF Eggplant "Escalivada", Truffle Honey, Cheese & Sobrassada
This smoked eggplant will transport you directly to Catalunya

Truffle Bikini **LR**
You're not getting a swimsuit! This tapa will transport you right to Catalunya

Oxtail & Red Wine Caramelized Onion Tart Tatin & Foie Mousse **LR**
When the classic Tartin meet the iconic "Rabo de Toro"

SEGUNDOS

Scampi & Pluma Iberica Paella

OR

Classic Carabinero & Seafood *Supplement + 130*

OR

Traditional Suckling Pig *Supplement + 350*
Our signature dish roasted in Segovian style

SANGRIA

Sangria Catalunya
Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita

GF Gluten free

GF Vegetarian options available

LR Signature

Catalunya Classic

10% service charge

LA RAMBLA

BY CATALUNYA

FIESTA UNDER THE FIREWORKS | RAFA'S TASTING MENU SET FOR 4

2,980 + 10%

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on a culinary journey through Spain."*

- CHEF RAFA GIL

APERITIVO

GF Spherical Olive 2013
We started it back in 2013 & it's back!

Pa Amb Tomàquet | Boquerones *Catalunya*
Toasted cristal bread, fresh tomatoes & olive oil topped with boquerones

GF Yellowtail Crudo
Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

RESERVADO Sea Urchin & Pancetta Ibérica **IR**
Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

RESERVADO Jamón Ibérico *Suplement + 120*
"Gran Reserva" 100% Bellota. 60 months cured, hand cut Iberico ham is a must-try!

PARA PICAR

V Jamón Ibérico Croquetas
Put a Spaniard to the test & decide whose croquetas are the best!

"Escargot" Caragols a la Llauna
Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

Oxtail & Red Wine Caramelized Onion Tart Tatin & Foie Mousse **IR**
When the classic Tartin meet the iconic "Rabo de Toro"

Gambas al Ajillo **IR**
Perfectly cooked tiger prawns served with chili & garlic sauce

SEGUNDOS

Squid Ink "Arroz Negro" with Baby Squid & Gambas

OR

Classic Carabinero & Seafood *Suplement + 200*

OR

Traditional Suckling Pig *Suplement + 400*
Our signature dish roasted in Segovian style

SANGRIA

Sangria Catalunya
Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita